

**PREPARATION OF NONCARBONATED BEVERAGE PRODUCTS HAVING
SUPERIOR MICROBIAL STABILITY**

Publication number: JP11500916T

Publication date: 1999-01-28

Inventor:

Applicant:

Classification:

- international: A23L2/02; A23L2/44; A23L2/52; A23L3/3553;
A23L2/02; A23L2/42; A23L2/52; A23L3/3453; (IPC1-7):
A23L2/44; A23L2/02

- European: A23L2/44; A23L2/52; A23L3/3553

Application number: JP19980626261T 19980208

Priority number(s): WO1998US01845 19980208; US19950395740
19950228

Also published as:

WO9826648 (A1)
EP0812136 (A1)
MX9706538 (A)
EP0812136 (A0)
CN1176578 (A)

more >>

Report a data error here

Abstract not available for JP11500916T

Abstract of corresponding document: WO9826648

Disclosed are noncarbonated beverage products with improved microbial stability, and processes for preparing them. The noncarbonated beverage products have a pH of between 2.5 and 4.5 and comprise from about 300 ppm to about 3000 ppm of a polyphosphate having an average chain length ranging from about 17 to about 60; from about 100 ppm to about 1000 ppm of a preservative selected from the group consisting of sorbic acid, benzoic acid, alkali metal salts thereof and mixtures thereof; from about 0.1 % to about 40 % by weight of fruit juice; and from about 80 % to about 99 % by weight of added water, wherein the added water contains from 61 ppm to about 220 ppm of hardness. These noncarbonated beverage products can be stored at ambient temperatures for at least about 28 days without substantial microbial proliferation therein after exposure to beverage spoilage organisms.

Data supplied from the esp@cenet database - Worldwide